



CAMPFIRES & BBQ's GUIDE

We are one of the few campsites that permit Campfires and Barbecues etc. In the interests of fire safety for both yourselves and other campers on the site please read this guide **before**



lighting your campfire or BBQ. Every year there are accidents on campsites due to inexperience or failing to adopt correct fire safety precautions, please do not put your family, friends or other campers at risk. We regularly check the site for fire safety & will ask that any unsafe fire or BBQ be immediately extinguished. You may bring your own BBQ or firepit or hire one from our shop.

PLEASE READ THE FOLLOWING BEFORE LIGHTING YOUR FIRE.

- All Campfires & BBQs must be in suitable steel containers set at least 18" off the ground so they do not burn or scorch the grass. No fires to be lit on the ground under any circumstances. (A limited number of BBQ's / firepits can be hired at reception – please bring these back properly emptied & cleaned or a £5 cleaning charge will apply).
- Ensure fires & bbqs are located well away from hedges, trees, tents or other flammable materials.
- Under certain high risk periods during drought etc. we reserve the right to prohibit fires in the interests of fire safety.
- Familiarise yourself with the location of fire extinguishers & their use **before** lighting your fire / BBQ. (please report any misuse or vandalism) In the event of a fire, ring the bell at the nearest fire safety point and contact the farmhouse immediately on 01243 671469. Try to extinguish the fire using the extinguishers provided. In the event of a serious fire telephone 999 and ask for the Fire Service.
- There is a First Aid point (with defibrillator) in the campsite shop / reception area.
- Ensure that sparks do not travel to neighbours pitches, tents, vehicles or neighbouring fields (where there may be highly inflammable dry crops & straw). Use spark guards where possible. Anyone causing fire damage will be liable for the full cost of any damage incurred.
- Do not leave fires unattended at any time. Extinguish all fires before going to bed. Winds can blow up during the night fanning embers & causing sparks to travel considerable distances.
- Please take care with small gas appliances, campfires & BBQ's and do not attempt to light or use them inside your tent, even in poor weather conditions, due to the risk of Carbon Monoxide poisoning.
- **Fires with hot ash trays** (see illustration above) and **disposable BBQ's** must be placed on white thermalite blocks so they don't burn the grass (available on pallets by field entrances). Please return blocks to pallets after use.
- Please ensure all embers & ashes are properly extinguished before disposal. Ashes must be placed in the correct bin Do not put hot ashes into the rubbish bins where they may ignite the highly inflammable waste & cause a fire.
- Do not take wood from the farm or surrounding areas or lanes. (this is often left for insects & wildlife). Please bring your own firewood or buy it from the campsite shop. (seasoned wood available at £5 / bag, firelighters & bundles of kindling also available). Anyone found taking logs or wood or burning /damaging the grass will be charged £20

TIPS TO HELP YOU ENJOY YOUR CAMPFIRES & BARBECUES

Lighting: Screw a few balls of dry paper as a base or use a couple of fire lighters. Place small sticks of dry kindling in a "pyramid" over the paper or firelighters. Roll a piece of paper & twist into a "spill", light the end and use this to light the paper / firelighters. Wait until the kindling is well alight and gently place more kindling and either barbecue charcoal or smaller pieces of wood as the fire increases. As the blaze increases gradually add larger pieces of wood or more charcoal until it is going well.



Cooking: Do not rush to cook too soon. Barbecuing is best done once the initial blaze is over on the remaining hot charcoal embers. Fatty meats may cause "fat flares" as the dripping fat ignites, move them around to cooler areas & allow the fat flare to die out as they may cause sooty deposits on your food. Ensure food is properly cooked in the middle, slower longer cooking over embers is preferably to a quick "hot scorch" on the outside that may leave uncooked meat in the middle. As well as traditional burgers, sausages, kebabs & chops, why not try wrapping sweet corn in foil with a knob of butter or slitting a banana, sprinkle some brown sugar & cinnamon in the slit, wrap in tinfoil & pop on the barbie! Don't forget the favourite for children of all ages, toasted marshmallow on a stick, soak the stick in water for a few minutes before using to stop it catching light when you are toasting your marshmallows!

Hire BBQ's & Firepits, firelighters, charcoal, matches, kindling & wood, locally produced sausages & burgers, burger buns, Hot Dogs, ketchup, mustard, Marshmallows, toasting sticks & much more all available from the campsite shop.

BBQ's & firepits for hire

You are welcome to bring your own BBQ's and firepits, our only proviso is that they are at least 18" off the ground so they do not burn or scorch the grass. Please do not allow hot ashes to fall on the grass as that also kills the grass.

We have a limited number of BBQ's and firepits available for hire as follows. All hired firepits and BBQ's must be properly emptied and cleaned before returning.

Basic Fire baskets and previous years Half Drum barbecues / firepits: Hire Rate £5 per night Deposit £10

Basic Fire Baskets are for campfires only although they can be used to toast marshmallows & bread etc. They come with a bottom ash tray which must be put on two lightweight thermalite blocks (available on request) to prevent the grass scorching.



Half drum barbecues are dual purpose, they can be used as barbecues and after you have finished barbecuing, the grill can be removed and the drum used as a firepit. Simply put a few logs on the bbq embers and enjoy an evening around the fire. These are BBQ's that have been used the previous season but are rented out at a cheaper rate as they are older stock.



Newer "Half Drum" kettle barbecues and larger "Party Size" barbecues:

Hire Rate £10 per night Deposit £20

These are only suitable for barbecuing only – not suitable for use as firepits.



We stock a range of disposable BBQ's, Charcoal, Firelighters, Logs & kindling, locally produced sausages & burgers, bacon, hot dogs, burger buns & hot dog rolls, mustard, ketchup, marshmallows, toasting sticks & much more to help you enjoy your barbecues & camp fires in our campsite shop.

